

endogenous puroindolines supplemented with puroindolines (0.1% by weight) (■), or c) flour containing 0.1% of endogenous puroindolines (▲).

Figure 4: Figure 4 represents the variation of the mean force (F_{mean}) over time for the soft biscuits obtained from the various flours tested: flour containing 0.1% of endogenous puroindolines (▲); flour without endogenous puroindolines (◆); and flour without endogenous puroindolines supplemented with 0.1% (by weight relative to the weight of the flour) of purified puroindolines (■).

Figure 5: Figure 5 displays the results of trials comparing the density of puff biscuits made from either a flour containing no endogenous puroindolines (□) or flour containing no endogenous puroindolines supplemented with purified puroindolines (0.1% by weight relative to the weight of the flour) (■).

Figure 6: Figure 6 represents the variation in the mean force (F_{mean}) during storage for the puff biscuits made from either a flour containing no endogenous puroindolines (◆) or flour containing no endogenous puroindolines supplemented with purified puroindolines (0.1% by weight relative to the weight of the flour) (■).

Figure 7: Figure 7 displays the results of trials comparing the density of puff biscuits containing 3% of rapeseed oil made from either a flour containing no endogenous puroindolines (□) or flour containing no endogenous puroindolines supplemented with purified puroindolines (0.1% by weight relative to the weight of the flour) (■).

Figure 8: Figure 8 represents the variation in the mean force (F_{mean}) during storage for the puff biscuits containing 3% of rapeseed oil made from either a flour containing no endogenous puroindolines (◆) or flour containing no endogenous puroindolines supplemented with purified puroindolines (0.1% by weight relative to the weight of the flour) (■).

Please replace the paragraph beginning on page 14, line 27 with the following paragraph:

The results are illustrated by figure 8 which represents the variation in the mean force (F_{mean}) during storage, for the biscuits obtained from flour without endogenous puroindoline (◆), or from flour without endogenous puroindoline, supplemented with 0.1% (by weight relative to the weight of the flour) of purified puroindolines (■).

Please amend the specification by adding the attached abstract page as page 18.